

# SMaSHPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (74.5%)	80.5 %	4
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.5 %
Boil	Sybilla	30 g	15 min	4.5 %
Boil	Sybilla	30 g	5 min	4.5 %
Aroma (end of boil)	Sybilla	30 g	1 min	4.5 %
Whirlpool	Sybilla	30 g	30 min	4.5 %
Dry Hop	Sybilla	50 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis